


# BARBARESCO RISERVA 'MONTEFICO'

## Piedmont, Italy

## Produttori del Barbaresco

www.produttoridelbarbaresco.com

### Method & Production

In great vintages only, Produttori del Barbaresco produce nine single vineyard Riserva wines. These wines are produced from a selection of grapes sourced from nine historically premium sites within the Barbaresco village; Asili, Montefico, Montestefano, Muncagota, Ovello, Pajè, Pora, Rabajà and Rio Sordo. First released in 1967, they are vinified and aged in exactly the same style in order to show their different personalities at their best and purest form. Vinification: fermentation at 30°C, 32 days of skin contact, malolactic fermentation. Ageing: 36 months in large oak barrels and 9 months in bottle.

### Tasting Notes

Solid structure, intense minerality, spicy fruit, slow maturing tannins. Full body vintage with intense and rich fruit, ripe, powerful tannins and very long finish.

### Food Matching

Fresh egg-pasta dishes, risotto, white and red meat, game, venison and aged cheese.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
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| **Red Wine** | | | | | | | | | | |
| PB0321 | Barbaresco Riserva 'Montefico' | Nebbiolo | 2021 | 14.5% | Cork | 6x0.75lt | No | No | No | No |